

# Mudslide Cheesecake

*R & A Bailey & Co.*

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**Yield: 12 to 16 slices**

## **CHEESECAKE**

*3 cartons (8 ounce ea)*

*cream cheese, softened*

*1/2 cup granulated sugar*

*3 whole eggs*

*2 tablespoons chilled*

*espresso*

*1 teaspoon vanilla extract*

*1 bag (12 ounce) Bailey's*

*Original Irish Cream Baking*

*Chips*

*1/2 cup half-and-half*

## **CRUST**

*1 1/2 cups graham cracker*

*crumbs*

*3 tablespoons granulated*

*sugar*

*1/4 cup butter, melted*

## **TOPPING**

*1 cup sour cream*

*1/4 cup powdered sugar*

*1 teaspoon vanilla extract*

Preheat the oven to 350 degrees.

In a bowl, combine the graham crumbs with three tablespoons of the sugar. Pour in the melted butter. Stir to combine. Press the mixture into the bottom of a nine-inch springform pan. Bake for 7 to 9 minutes. Let cool.

In a double boiler, melt the Bailey's chips with the Half-and-Half until smooth. Set aside.

In a mixer, blend together the cream cheese and sugar until smooth. Scrape the sides of the bowl as needed. Add the eggs, espresso and vanilla. Mix until well blended. Slowly add the slightly cooled Half-and-Half mixture. Blend until combined.

Pour the cheesecake mixture over the cooled crust.

Wrap the outside of the springform pan with aluminum foil making sure to wrap it up the sides of the pan. Place the springform pan in a larger pan with at least four-inch sides. Pour water into the baking pan until it comes 3/4 of the way up the sides of the springform pan.

Bake for 60 to 70 minutes. The cheesecake is done when the center reads 160 degrees on an instant read thermometer. Carefully remove the pan from the oven. Remove the springform pan from the baking pan. Remove the foil.

Allow to cool on a wire rack for 20 minutes. Refrigerate for at least four hours or overnight.

Remove the cheesecake from the springform pan.

In a small bowl, combine the sour cream, powdered sugar and vanilla extract. Spread over the top of the cheesecake. Drizzle the top with chocolate syrup.

Store in the refrigerator.

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Per Serving (excluding unknown items): 4732 Calories; 363g Fat (68.1% calories from fat); 85g Protein; 296g Carbohydrate; 4g Dietary Fiber; 1551mg Cholesterol; 3578mg Sodium. Exchanges: 6 1/2 Grain(Starch); 10 Lean Meat; 1/2 Non-Fat Milk; 67 Fat; 11 Other Carbohydrates.